



02 SHUN PREMIER **TIM MÄLZER**
6 SHAPES



For the trend-setting Shun Premier Tim Mälzer series, Kai has developed six additional knives made from corrosion-resistant 32-layer damask steel. It is embellished with a hand-hammered surface which in Japan is known as Tsuchime, thus combining timeless aesthetic qualities with ultimate sharpness. The blades have a massive core of VG-10 steel with a hardness of 61 ± 1 HRC.

In analogy to the limited Anniversary Knife, great importance was attached also in this series to the knives providing optimum grip as well as extraordinary hardness. The Shun Premier Tim Mälzer series, from bread knife to santoku, provides professional cutting tools which will set new standards in the premium segment by providing exceptional performance in a timeless design.

USE AT YOUR OWN RISK.



TDM-1700

Office knife

Blade: 3.5" (9,0 cm)

Handle: 10,5 cm



TDM-1701

Utility knife

Blade: 6.0" (15,0 cm)

Handle: 10,5 cm



TDM-1702

Santoku

Blade: 7.0" (18,0 cm)

Handle: 12,0 cm



TDM-1704

Slicing knife

Blade: 9.5" (24,0 cm)

Handle: 12,0 cm

TIM
TIM MÄLZER

True to Tim Mälzer's premise, „A good knife not only makes work easier but also helps to make cooking to turn out well“, each of the carefully manufactured damask knives was meticulously adapted to its respective area of use by the Japanese master forgers from Seki City. Due to the particularly symmetrical shape of their walnut handle, all shapes moreover ensure a precise cutting performance for both right-handed as well as left-handed use.



TDM-1705

Bread knife

Blade: 9.0" (23,0 cm)

Handle: 12,0 cm



TDM-1706

Chef's knife

Blade: 8.0" (20,0 cm)

Handle: 12,0 cm